**Head Chef / Sous chef/Sr. CDP**

Head Chef with over 12 years of experience including gulf exp: of running highly successful and rated restaurant. Possesses a great and safety record and a wide exposure to various cuisines



NAZEEM

**Email ID:** nazeem.380242@2freemail.com

**PERSONAL DATA:**

Date of Birth: 01-06-1988

Age : 30

Place of Birth: Pathanamthitta

Religion : Islam

Sex : Male

Marital Status: Married

Language Spoken: Hindi, English, Malayalam, Tamil

**Passport details**

Date of issue :  **03/05/2017**

Date of expiry :  **02/05/2027**

Place of issue: **Trivandrum**

Visa Status: 3 month Visit visa

Location : UAE, Dubai, Bur Dubai

**INTERESTS:**

Cooking, Bike ride

**COMPUTER SKILLS:**

* MS Office Word
* MS Office Excel
* Internet Savvy

**Professional Experience**

**Ravin’s Kitchen And Café restaurant Hulhumale Maldives.( 12th October 2017- 21st March 2018)**

**HEAD CHEF**

* Lead junior chef and other kitchen staff in the restaurant in preparing a variety of gourmet dishes for our distinguished customers
* Anticipating culinary trends so that the restaurant keeps and enhance its competitive advantages.
* Managing the day to day administration of the kitchen.
* Keeping within budget when ordering food stock.
* Implementing all relevant food hygiene and safety and food hygiene requirement .
* Create tantalizing recipes for various new dishes on the menu to keep whet the curiosity of customers and keep them coming back for more.
* Monitoring the taste, visual appeal, financial cost and temperature of all meals served.

**Fragrant Nature Retreat & Resort , Kollam (1st November 2016 – 04th October 2017)**

**CHEF DE PARTIE**

* Responsible for all kitchen operations including buffets, banquets, room service and the restaurant
* Responsible for menu planning
* Responsible for stock purchasing and cost control
* Ensuring that the standards of hygiene are maintained & improved were possible

**Quilon Beach Hotel, Kollam, Kerala (May 6th 2014 – 21st September, 2016)**

**DEMI CHEF DE PARTIE**

* Responsible for all kitchen operations including buffets, banquets, room service and the restaurant
* Responsible for cost control while preparing delicious quality healthy food and thereby gives profit to the organization as well as satisfactions to customers
* Preparing work and ensures that all meals leaving the kitchen are consistent in presentation and quality

**Mourya Rajadhani, Trivandrum, Kerala (October 17th 2013-April 24th 2014) COMMIS I**

* Responsible for all aspects of the kitchen.
* Creates daily and weekly specials & Cleaning the station.
* Assisting the different station of kitchen

**Fairway Catering, Dubai, UAE (4th August 2008 – 23rd September 2013)**

**COOK**

* Responsible for all kitchen operations including buffet.
* Responsible for cost control while preparing delicious quality healthy food and thereby gives profit to the organization as well as satisfactions to customers.
* Preparing work and ensures that all meals leaving the kitchen are consistent in presentation and quality.

**Mourya Rajadhani, Trivandrum, Kerala (1st December 2007- 31st July 2008)**

**Commi II**

* Assisting in all areas of the kitchen.
* Preparation of all kind of Indian Cuisine.
* Ensuring correct stock rotation & minimization of wastage.

**Sudarshan Hotel, Kollam, Kerala (1st March 2007- 25th November 2007 )**

**Asst Cook.**

* Responsible for all aspects of the kitchen.
* Creates daily and weekly specials.

**Samudra Hotel Kovalam, Trivandrum ( 2006 July 1st – 31st December 2006)**

**Industrial Trainee.**

* Assisting in all areas of the kitchen
* Ensuring correct stock rotation & minimization of wastage
* Assisted in the purchase of foods and kitchen supplies.

**EDUCATIONAL BACKGROUND**

* Diploma : Srinivasa School of Hotel Management, Mangalore , India (2006)
* Plus two : TKM higher secondary school , Quilon, India (2005)
* SSLC : Sivaram NSS HSS , Kollam (2003)

**Declaration**

I hereby declare that the above -furnished details are true to the best of my knowledge